At the Delaware Art Museum, your wedding celebration will be the unique event you have dreamed of. Our experienced event planners will assist you with every decision and our staff will attend to the smallest detail with professional, impeccable service. Whether in our grand entry space, the Catherine A Fusco Hall highlighted by our amazing Chihuly installation, or our more intimate and contemporary East Court, your wedding will be an event to remember.

Select from our three wedding packages which represent a variety of creative selections designed and prepared by our award-winning Executive Chef including a four hour three-course reception, five hour three-course reception or a non-traditional five hour station reception. We can customize alternative menus for your guests with specific dietary restrictions. Create your perfect wedding celebration from the many amenities and endless possibilities the Delaware Art Museum has to offer.

All packages include

- One hour cocktail and hors d’oeuvre reception
- Complimentary champagne toast
- Select three-course served or station presentation
- Uninterrupted premium open bar
- Twenty-two percent staffing charge
- Sweetheart table (if desired), gift and cake tables
- Battery-Operated Votive Candles (no open flames allowed in the Museum)
- Colored Up-lighting in main event space or Upgraded Linen Overlays and Napkins
- Custom wedding cake from Sweets to You by Ginger or Bing’s Bakery
- Elegant table settings with floor length linen and napkins in white or ivory

Packages are all-inclusive for receptions of 75 guests or more, prices are guaranteed with proper deposit
EVENT PLANNING
As the exclusive caterer for the Delaware Art Museum, Sodexo looks forward to making your event memorable. Once a date is reserved and a facility use contract is completed with the museum, a Sales Associate will begin coordinating your food and beverage needs. To confirm an event as definite, a non-refundable deposit of 25% of the estimated food and beverage revenue, and a signed contract is required.

MENU
Our event coordinators are at your service to assist you and meet your needs. We offer three menu packages with a variety of menu options. You may offer your guests a choice of two entrees. Any additional choice entrees may be offered for an additional charge of $10 per person. Vendor and children meals are available. Please inquire with your wedding coordinator. No outside food or beverage is permitted into the Delaware Art Museum.

EVENT DETAILS
A Banquet Event Order will be submitted for your approval at least four weeks in advance of the function. It is the client’s responsibility to review all arrangements, notify your event coordinator of any changes, and return the signed agreement at least three weeks prior to the date of the function.

GUARANTEES
A final attendance guarantee must be specified by 12 Noon, four business days prior to the event. This guarantee is not subject to reduction. Increase of guarantee will be dependent upon increased number and approval of the Chef. If a guarantee is not received four business days prior to the event, the estimated count will be used as the final guarantee. We will prepare for 2% above the guarantee, and you will be charged whichever is greater, the guarantee or number of guests served.

PAYMENT
Sodexo accepts payments by money order, personal and/or corporate check. A signed copy of the contract and deposit of 25% of the estimated food, beverage and rental fees is due within ten business days. The final balance must be paid in full by 12 noon, four days prior to the event based on the final guaranteed number of guests. Should proper payment not be received within the designated time, Sodexo reserves the right to cancel the event. Any additional charges during the event will be due within 5 business days following the completion of the event.

DECORATIONS
All Decorations brought into the museum must be approved before the event. No candles, sterno or open flame of any kind are permitted in the Museum, as well as no live plants or trees (cut flowers that are sourced from a professional florist are permitted. Battery operated lighting is acceptable. No balloons, glitter, decorative paper shredding, excelsior, confetti, thrown rice and birdseed are permitted in the Museum or on the grounds. The name and contact info of all your vendors must be provided. They are required to follow all museum guidelines.

STAFFING CHARGE
Wedding package pricing is all-inclusive. Any additional food or beverage purchases will be subject to a 22% staffing charge. The staffing charge is not a gratuity, but recovery against the payroll for staff servicing the event. Gratitude is offered at the sole discretion of the customer. Additional line item labor charges may still apply. Check with your sales manager for further clarification.

EVENT GUIDELINES
Please review the facility guidelines for all additional information for hosting an event at the Delaware Art Museum.
PREMIUM OPEN BAR
Dewar’s Scotch, Canadian Club Whiskey, Jack Daniels, 42 Below Vodka, Captain Morgan Spiced Rum
Bacardi Rum, Tanqueray Gin, Jose Cuervo Tequila, Triple Sec, Apple Pucker
Canyon Road Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, White Zinfandel
Sierra Nevada Pale Ale, Miller Lite, Corona, Local Microbrew
assorted sodas, juices and bottled water

STATIONARY HORS D’ŒUVRES
Brie & Dried Fruit Chutney Baked in Puff Pastry
Seasonal Fruit & Assorted Vegetable Antipasti
Duck a la Orange Pate, Crackers

TRAY PASSED HORS D’ŒUVRES
HOT
Crispy Risotto & Mozzarella Croquette, Chili Infused Tomato Sauce
Kalamata & Feta Tartlet, Olive Salad
Crispy Asparagus, Asiago
Thai Crab & Shrimp Cake, Lemongrass & Kaffir Lime Hollandaise
Curry Roasted Shrimp, Guava BBQ Sauce
Black and White Sesame Seed Chicken, Mole Puebla
Chicken Pot Pie, Warm Mushroom Salad
Lamb & Feta Sausage, Cucumber Chutney
Andouille & Corn Fritters, Cajun Remoulade
Warm Smoked Mozzarella wrapped in Air-Dried Beef
Coffee-Chili Rubbed Steak Skewers with Romesco

COLD
Ratatouille Salad, Shaved Gruyère
Potato & Onion Frittata, Spanish Olive
Heirloom Radish, Cultured Butter, Sea Salt, Baguette Sand
Deviled Farm Egg, Peppadew Pepper, Petite Sorrel
Niçoise Salad, Seared Tuna, Crisp Potato, Olive Aioli, Egg
Lobster, Celery Root & Apple Salad
Potted Smoked & Fresh Salmon Rillettes
Cilantro Lime Shrimp, Cucumber, Black Radish
Mediterranean Crab, Rice Cracker, Gremolata, Smoked Paprika Aioli
Hamachi Crudo, Pickled Carrot, Aleppo Pepper, Aged Sherry Vinegar, Chervil
Tenderloin of Beef, Shellbark Hollow Goat Cheese, Tomato-Ginger Jam
Duck Rillettes, Cornichons, Dijon, Brioche Canapé

(please select six items from above)
CHAMPAGNE TOAST

SELECT HOUSE SPARKLING WINE

SALAD COURSE

Mixed Baby Greens, Raspberries, Blackberries, Blueberries, Mango-Ginger Stilton, Champagne Vinaigrette

Garden Salad- Heirloom Carrot, English Cucumber, Grape Tomatoes, Balsamic Vinaigrette, Herbed Croutons

Three Beet Salad, Horseradish root, Creamy Goat Cheese, Bibb Lettuce

Young Arugula, Blueberries, Goat cheese, Aquavit Vinaigrette

Baby Frisee, Grapefruit and Orange Segments, Toasted Pistachio Vinaigrette

Hearts of Romaine, Marinated Tomatoes, Smoked Blue Cheese Dressing

DINNER ENTREES

Fennel Roasted Salmon, Tomato Vinaigrette, Quinoa, Green Beans with Mustard Seed

Ginger Lime French Chicken Breast, Roasted Vegetable Cous Cous, Tomato Confit

Red Wine Braised Short Ribs, Wild Mushroom and Leek Hash, Smoky Kale and Rainbow Carrots

Sun-Dried Tomato and Leek Tart, Parmesan Thyme Crust, Ratatouille, Parmesan Cream

Pork Tenderloin Roasted with Rosemary and Garlic, Parmesan Polenta, Charred Brussel Sprouts

Cos Cob Chicken Pot Pie, Honey Roasted Root Vegetables, Mushroom Fricassee, Red and Green Spinach

Stuffed Hartley Ranch Fed Flank Steak, Broccoli Rabe, Roasted Peppers and Provolone, Sicilian Bread Sauce, Green and Wax Beans with Crispy Onions

Pan Seared Blue and Peekytoe Crab Cake, Garlic Scape Mashed Potatoes, Ember Roasted Corn and Green Onions, Harrisa Mayo

Monkfish Fillet with Tomato -Saffron Emulsion and Gremolata; Black and White Orzo Pilaf and a Rouille Croustade

Maple Brined Heritage Pork Loin, Smoked Cheddar and Tasso Bread Pudding, Roasted Baby Carrots

House Cured Tenderloin of Beef, Roasted Potatoes, Spiced Dragon Carrots, Calabrian Pepper Sauce

ADD $8 PER PERSON

Roasted Sea Bass, Lobster Mac and Cheese, Tomato Oil, Asparagus

Hartley Ranch Filet, Crispy Mushroom Pancake, Hen of the Woods, Heirloom Carrots

Seared Scallops, Olive Oil Sand, Fennel Tart, Potato Purée and Crispy Pork Belly
Tea Smoked Pheasant Breast with Tamarind Glaze, Mustard Oil Whipped Potatoes, Tomato Chutney, Roasted Cauliflower

ADD $16 PER PERSON

DESSERT
White Chocolate Pots de Crème, Fig and Poached Pear Chutney, Almond Madelines

Tiramisu Trifle, Coffee /Rum Anglaise

Concord Grape and Ricotta Parfaits with Coconut Meringue Crisps

Gingerbread Cake with Spiced Apple Compote and Mascarpone Frosting

Coconut Rice Pudding with Apricot and Golden Raisin Compote

BITTERSWEET CHOCOLATE-ORANGE FONDUE
almond macaroons, strawberries, seedless red and green grapes, bananas, pineapple biscotti, pound cake, pretzel sticks, marshmallows

(please select one salad, up to two entrées and one dessert from above)

Regular Coffee, Decaffeinated Coffee and Assorted Teas served with raw sugar, Equal, Sweet & Low, half and half, milk

Custom Wedding Cake may be sliced and served or boxed for your guests to take home

$143 PER PERSON INCLUSIVE FOR FOUR HOURS
PREMIUM OPEN BAR

Dewar’s Scotch, Canadian Club Whiskey, Jack Daniels, 42 Below Vodka, Captain Morgan Spiced Rum
Bacardi Rum, Tanqueray Gin, Jose Cuervo Tequila, Triple Sec, Apple Pucker
Canyon Road Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, White Zinfandel
Sierra Nevada Pale Ale, Miller Lite, Corona, Local Microbrew
assorted sodas, juices and bottled water

STATIONARY HORS D’OEUVRES

Brie & Dried Fruit Chutney Baked in Puff Pastry
Seasonal Fruit & Assorted Vegetable Antipasti
Duck a la Orange Pate, Crackers

TRAY PASSED HORS D’OEUVRES

HOT

Crispy Risotto & Mozzarella Croquette, Chili Infused Tomato Sauce
Kalamata & Feta Tartlet, Olive Salad
Crispy Asparagus, Asiago
Thai Crab & Shrimp Cake, Lemongrass & Kaffir Lime Hollandaise
Curry Roasted Shrimp, Guava BBQ Sauce
Black and White Sesame Seed Chicken, Mole Puebla
Chicken Pot Pie, Warm Mushroom Salad
Lamb & Feta Sausage, Cucumber Chutney
Andouille & Corn Fritters, Cajun Rémoulade
Warm Smoked Mozzarella wrapped in Air-Dried Beef
Coffee-Chili Rubbed Steak Skewers with Romesco

COLD

Ratatouille Salad, Shaved Gruyère
Potato & Onion Frittata, Spanish Olive
Heirloom Radish, Cultured Butter, Sea Salt, Baguette Sand
Deviled Farm Egg, Peppadew Pepper, Petite Sorrel
Niçoise Salad, Seared Tuna, Crisp Potato, Olive Aioli, Egg
Lobster, Celery Root & Apple Salad
Potted Smoked & Fresh Salmon Rillettes
Cilantro Lime Shrimp, Cucumber, Black Radish
Mediterranean Crab, Rice Cracker, Gremolata, Smoked Paprika Aioli
Hamachi Crudo, Pickled Carrot, Aleppo Pepper, Aged Sherry Vinegar, Chervil
Tenderloin of Beef, Shellbark Hollow Goat Cheese, Tomato-Ginger Jam
Duck Rillettes, Cornichons, Dijon, Brioche Canapé

(please select six items from above)
CHAMPAGNE TOAST

SELECT HOUSE SPARKLING WINE

SALAD COURSE

- Mixed Baby Greens, Raspberries, Blackberries, Blueberries, Mango-Ginger Stilton, Champagne Vinaigrette
- Garden Salad- Heirloom Carrot, English Cucumber, Grape Tomatoes, Balsamic Vinaigrette, Herbed Croutons
- Three Beet Salad, Horseradish root, Creamy Goat Cheese, Bibb Lettuce
- Young Arugula, Blueberries, Goat cheese, Aquavit Vinaigrette
- Baby Frisee, Grapefruit and Orange Segments, Toasted Pistachio Vinaigrette
- Hearts of Romaine, Marinated Tomatoes, Smoked Blue Cheese Dressing

DINNER ENTREES

- Fennel Roasted Salmon, Tomato Vinaigrette, Quinoa, Green Beans with Mustard Seed
- Ginger\Lime French Chicken Breast, Roasted Vegetable Cous Cous, Tomato Confit
- Red Wine Braised Short Ribs, Wild Mushroom and Leek Hash, Smoky Kale and Rainbow Carrots
- Sun-Dried Tomato and Leek Tart, Parmesan Thyme Crust, Ratatouille, Parmesan Cream
- Pork Tenderloin Roasted with Rosemary and Garlic, Parmesan Polenta, Charred Brussel Sprouts
- Cos Cob Chicken Pot Pie, Honey Roasted Root Vegetables, Mushroom Fricassee, Red and Green Spinach
- Stuffed Hartley Ranch Fed Flank Steak, Broccoli Rabe, Roasted Peppers and Provolone, Sicilian Bread Sauce, Green and Wax Beans with Crispy Onions
- Pan Seared Blue and Peekytoe Crab Cake, Garlic Scape Mashed Potatoes, Ember Roasted Corn and Green Onions, Harrisa Mayo
- Monkfish Fillet with Tomato -Saffron Emulsion and Gremolata; Black and White Orzo Pilaf and a Rouille Croustade
- Maple Brined Heritage Pork Loin, Smoked Cheddar and Tasso Bread Pudding, Roasted Baby Carrots
- House Cured Tenderloin of Beef, Roasted Potatoes, Spiced Dragon Carrots, Calabrian Pepper Sauce

ADD $8 PER PERSON
Roasted Sea Bass, Lobster Mac and Cheese, Tomato Oil, Asparagus
Hartley Ranch Filet, Crispy Mushroom Pancake, Hen of the Woods, Heirloom Carrots
Seared Scallops, Olive Oil Sand, Fennel Tart, Potato Purée and Crispy Pork Belly
Tea Smoked Pheasant Breast with Tamarind Glaze, Mustard Oil Whipped Potatoes, Tomato Chutney, Roasted Cauliflower

ADD $16 PER PERSON

DESSERT
White Chocolate Pots de Crème, Fig and Poached Pear Chutney, Almond Madelines
Tiramisu Trifle, Coffee /Rum Anglaise
Concord Grape and Ricotta Parfaits with Coconut Meringue Crisps
Gingerbread Cake with Spiced Apple Compote and Mascarpone Frosting
Coconut Rice Pudding with Apricot and Golden Raisin Compote

BITTERSWEET CHOCOLATE-ORANGE FONDUE
almond macaroons, strawberries, seedless red and green grapes, bananas, pineapple biscotti, pound cake, pretzel sticks, marshmallows

(please select one salad, up to two entrées and one dessert from above)

Regular Coffee, Decaffeinated Coffee and Assorted Teas served with raw sugar, Equal, Sweet & Low, half and half, milk

Custom Wedding Cake may be sliced and served or boxed for your guests to take home

$154 PER PERSON INCLUSIVE FOR FOUR HOURS
FIVE HOUR PACKAGE INCLUDES BOTH UPGRADED TABLE LINENS AND UPLIGHTING IN MAIN FUNCTION ROOM AS WELL AS THE ADDITIONAL HOUR OF SERVICE
PREMIUM OPEN BAR
Dewar’s Scotch, Canadian Club Whiskey, Jack Daniels, 42 Below Vodka, Captain Morgan Spiced Rum
Bacardi Rum, Tanqueray Gin, Jose Cuervo Tequila, Triple Sec, Apple Pucker
Canyon Road Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, White Zinfandel
Sierra Nevada Pale Ale, Miller Lite, Corona, Local Microbrew
assorted sodas, juices and bottled water

STATIONARY HORS D’OEUVRES
Brie & Dried Fruit Chutney Baked in Puff Pastry
Seasonal Fruit & Assorted Vegetable Antipasti
Duck a la Orange Pate, Crackers

TRAY PASSED HORS D’OEUVRES
HOT
Crispy Risotto & Mozzarella Croquette,
Chili Infused Tomato Sauce
Kalamata & Feta Tartlet, Olive Salad
Crispy Asparagus, Asiago
Thai Crab & Shrimp Cake, Lemongrass & Kaffir Lime Hollandaise
Curry Roasted Shrimp, Guava BBQ Sauce
Black and White Sesame Seed Chicken, Mole Puebla
Chicken Pot Pie, Warm Mushroom Salad
Lamb & Feta Sausage, Cucumber Chutney
Andouille & Corn Fritters, Cajun Rémoulade
Warm Smoked Mozzarella wrapped in Air-Dried Beef
Coffee-ChiliRubbed Steak Skewers with Romesco

COLD
Ratatouille Salad, Shaved Gruyère
Potato & Onion Frittata, Spanish Olive
Heirloom Radish, Cultured Butter, Sea Salt, Baguette Sand
Deviled Farm Egg, Peppadew Pepper, Petite Sorrel
Niçoise Salad, Seared Tuna, Crisp Potato, Olive Aioli, Egg
Lobster, Celery Root & Apple Salad
Potted Smoked & Fresh Salmon Rillettes
Cilantro Lime Shrimp, Cucumber, Black Radish
Mediterranean Crab, Rice Cracker, Gremolata, Smoked Paprika Aioli
Hamachi Crudo, Pickled Carrot, Aleppo Pepper, Aged Sherry Vinegar, Chervil
Tenderloin of Beef, Shellbark Hollow Goat Cheese, Tomato-Ginger Jam
Duck Rillettes, Cornichons, Dijon, Brioche Canapé

(please select six items from above)
CHAMPAGNE TOAST

SELECT HOUSE SPARKLING WINE

TASTING STATIONS

DIM SUM

Steamed Pork Buns
Shrimp Shu Mai
Asian Salad
Vegetable Egg Rolls

DEEP SOUTH

Fried Catfish with House-made Tartar Sauce
Spicy Broccoli Slaw
Butter Beans with Smoked Turkey
Dirty Rice with House-made Beef Sausage

THE GREEK

Chicken with Lemon, Garlic & Oregano
Sautéed Bitter Greens
Cucumber, Tomato & Feta Salad
Spanakopita

MEXICAN FLAVORS

Chicken Enchiladas
Mexican Red Rice
Corn, Black Bean & Red Pepper Salad
Green Beans with Mexican Salsa

WORLD STREET FOOD

Chili-rum glazed Chicken Skewers
Vegetable Pakoras
Udon Salad with Peanut Sauce
Cubed Pork in Mustard Sauce with Basmati Rice

ASIAN FLAVORS

Vegetarian Fried Rice with Crispy Shiitakes
Mango Salad with Shrimp
Spicy Tuna Rolls with Nori
Pot Stickers with Dipping Sauce
ITALIA

Cavatappi Baked with Bolognese
Chicken with Kalamata Olives, Capers & Tomatoes
Arugula Salad with Lemon Viniagrette
Spicy Broccoli Rabe with Parmesan

BISTRO

Braised Lamb Shank
Creamy Artisan Grits
Mixed greens Salad, Candied Walnuts, Apples, Raspberry Vianigrette
Roasted Seasonal Vegetables

(please select three stations from above)

DESSERT STATION

Bite sized House-baked assorted Cookies, Brownies, Blondies and Dessert bars
Freshly brewed Coffee, select Tazo Teas, Monin flavored Syrups,
Whipped cream, Shaved Chocolate, and rock candy sugar sticks

Custom Wedding Cake may be sliced and served or boxed for your guests to take home

$164 Per Person Inclusive for Five Hours

Includes both upgraded linens, and uplighting in main room, as well as five hours of service